



# Heirloom Tomato Gazpacho

## Ingredients:

- 2 ½ lb Heirloom Tomato, chopped
- 1 Red Bell Pepper, de-seeded & chopped
- 1 ½ cup Sourdough Bread, crust removed & cubed
- 1/3 cup Red Onion, chopped
- 1 Garlic Clove, smashed
- ¼ cup Sherry Vinegar
- ¾ cup Tbsp Extra Virgin Olive Oil
- Kosher Salt - to taste
- Peppercorn, ground - to taste
- Vegetable Stock as needed

- 1 | In a large bowl, mix tomatoes, bell pepper, bread, red onion, garlic, vinegar, and ½ cup olive oil. Season with a large pinch of salt and pepper. Cover bowl with plastic wrap and let mixture sit at room temperature for about 2 hours; allowing the flavors to meld and the bread to soften.
- 2 | Working in batches, blend everything until very smooth (about 2 minutes per batch). Add vegetable stock as needed if puree is too thick.
- 3 | Chill gazpacho in the refrigerator for at least 3 hours, or overnight.

(please see additional steps on backside of card)

(remaining steps continued):

- 4 | Before serving, stir the chilled soup vigorously and check for seasoning. If needed, add more water to the gazpacho if it is still too thick (finished consistency should lightly coat the back of a spoon without separating). Add more salt and/or pepper to taste.
- 5 | Enjoy with a bottle of Early Mountain Cabernet Franc.

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FROM THE EARLY MOUNTAIN RECIPE BOOK

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